



Eltham & District Winemakers Guild

Established 1969

Fellowship through home winemaking

Share, Learn, Enjoy!

Press Cuttings April 2016

President	Mario Fantin	0456 422 844	Committee	Trevor Sleep
Vice President	Danny Cappellani	0408 322 143	Committee	Bill Bussau
Secretary	Mario Anders	0418 564 852	Committee	Bill Loughlin
Show Director	Mario Fantin and Gary Campanella	0456 422 844	Committee	Hamish Lucas
Newsletter	Luigi DiBattista	0414 287 358	Committee	Nan Oates
Webmaster & Treasurer	Mario Anders	0418 564 852	Committee	Graham Scott
Minute Secretary	Kass Mulvany		Committee	Wayne Harridge
Past President	Bill Loughlin		Committee	Luigi DiBattista

The Guild encourages the responsible consumption of alcohol



The Guild meets on the last Thursday of each month (except December)
at the Eltham Living & Learning Centre at 7.45 pm
Next meeting: Thursday 28th April 2016

and in finding out more about the Guild are welcome to our regular meetings, as always.
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President's Press

The dust is slowly starting to settle for those of us making grape wines. We all should be in a position by now where we will be watching our young wines very closely to ensure we don't have any residual sugar, no defects have formed during fermentation and making sure the malolactic fermentation goes through successfully. Remember to rack at the appropriate times and if defects are detected, take immediate action as the longer you leave things the harder it is for corrective action to be effective.

INTERNATIONAL NIGHT

The date for our next International Night has now been set, it is the Saturday 21 May and will be held at the Veneto Club Bulleen. The theme this year is French food and wine. These nights have proven to be very popular and a great success recently. Besides having excellent food supported by venue supplied wines aligned with the theme, members also have the opportunity to showcase their own wines to those in attendance. Mark the date in your diary and invite your friends to come along. This event is great value for money and not to be missed. Please make your reservations with Mario Anders asap:

Email: mariomanders@ozemail.com.au Tel: 0418 564 852.

GUILD NIGHT FORWARD PROGRAM

You will be pleased to know that our Monthly Guild Night themes and guest speakers for the remainder of the year have now all been locked in by our hard working Committee. What an impressive program we have lined up with each event targeted at improving your winemaking skills and knowledge. More details in the forward program but here is a sample of what is coming up:

- April – Karen Coulston – Managing wine faults
- May – David Wood – Making rhubarb champagne
- June – Lindsay Corby – Winemaking challenges with Yarra Valley grapes
- July – Richard Webb – Making sparkling country wine
- August – Tilley Bowden – How finishing agents can improve your wine
- September – Mike Jansz – Future trends with Yarra Valley wines
- October – Wayne Hewitt – What judges look for at wine shows

RASPBERRY WORKSHOP

Following the great success of our mead workshop last year, the committee has decided that we will run a raspberry winemaking workshop this year in July. Exact dates and arrangements are still being finalised. Frozen raspberries will be used and each participant will be coached through the process of making their own batch in a 5 litre flagon. With the knowledge gained from this workshop people will then have the confidence to make their own country wines in future with other fruit and vegetables. This workshop will be open to both Guild members and members of the public so please tell your friends about this upcoming event. Stay tuned for announcements and book early as numbers will be limited. For more information, please contact workshop facilitators Graham Scott, Danny Cappellani and Gary Campanella.

MALO TESTING OPPORTUNITY

As noted elsewhere Karen Coulston will be our guest speaker at our April Monthly Guild Night. For those of you who do not know, Karen does the full range of wine testing for members from her home. As knowing whether wines have successfully completed malolactic fermentation is often a question going through winemaker's minds at this time of the year, Karen has agreed to test any wines brought in by members. There are economies of scale benefits from testing multiple wines for malo at the same time therefore Karen has agreed to undertake the malo tests for only \$3 per wine which is an extremely reasonable cost when compared with commercial rates. So if you would like to have your wine tested for malo, bring a small sample (she only needs a few drops for a malo test) in a clearly labelled container to our April Guild night. Karen will then email the results to you. We thank Karen for agreeing to provide this generous service to members.

NEXT MONTHLY GUILD NIGHT – THURSDAY 29 APRIL

The theme of our next Monthly Guild Night is managing defective wines with Karen Coulston. She will provide examples of wines deliberately contaminated with faults. She will also discuss how to avoid wines becoming infected and what to do if they are. This will be an extremely informative night and should not be missed by all winemakers. Even the most experienced winemakers can end up with a faulty wine and

knowing what to do can avoid the anguish of seeing the results of our efforts being poured down the drain!
A night not be missed, I look forward to seeing you all. Don't forget to bring in your wines for malo testing.

Cheers
Mario Fantin
President

Forward Program for Future Guild Events

DATE	ACTIVITY
Thursday 28 April 2016	<u>Monthly Guild Night</u> Karen Coulston (Life Member and Wine Show Judge) will provide samples of wines tainted with undesirable characteristics. Karen will also discuss common wine faults and how to avoid them. If you would like to have your wines tested for malo (\$3 each) bring them in and Karen will take them away and get back to you with results.
Thursday 26 May 2016	<u>Monthly Guild Night</u> David Wood from FAWG will talk to the meeting about a simple method of making a sparkling beverage, based on an old fashioned recipe, "Rhubarb Champagne". This is a quick method of making a low, or no, alcohol beverage in a short space of time – no yeast required!
Saturday 21 May 2016	<u>International Night</u> Veneto Club Bulleen – Theme: French Food & Wine Please book asap with Mario Anders.
Thursday 30 June 2016	<u>Monthly Guild Night</u> Lindsay Corby – Challenges facing winemakers making wine from Yarra Valley Grapes
Wednesday 27 July 2016	<u>Frankston Wine Show</u> – Entry Due Date
Thursday 28 July 2016	<u>Monthly Guild Night & AGM</u> Richard Webb - How to make sparkling wine. Richard is a past member of the Guild. He co-ordinated the Australian Winemakers wine school program in which many winemakers have trained. He has an impressive show record of trophies and medals, mainly for sparkling wine. Note it is traditional to bring in a bottle of Mulled Wine on our AGM night.
Thursday 25 August 2016	<u>Monthly Guild Night</u> Tilly Bowden from Enartis will demonstrate on members' wines how finishing agents can enhance the final product.
Sunday 28 August 2016	<u>Frankston Wine Show</u> – Public Tasting Day
Thursday 29 September 2016	<u>Monthly Guild Night</u> Mike Jansz – Jansz Estate Wines
Thursday 27 October 2016	<u>Monthly Guild Night</u> Pre wine show discussions. Wayne Hewitt (To be confirmed) – General Mead discussion & what judges look for at wine shows.
Wine Show Saturday 12 November & Sunday 13 November	<u>EDWG Wine Show</u>
Thursday 24 November 2015	<u>Wine Show Debrief</u> <u>Withdrawn Wines Discussion</u> <u>Social End of Year Breakup</u>

Committee Meeting Dates

Members elected to positions on the Guild Management Committee meet every month. Every second month either Guild business or the Wine Show is discussed.

Committee Members

Mario Anders, Nan Oates, Danny Cappellani, Trevor Sleep, Bill Bussau, Gary Campanella, Kass Mulvany, Mario Fantin, Wayne Harridge, Luigi Di Batista, Bill Loughlin.

Guild Business Meetings

Agenda: Guild Night Program, Membership, Winemaking Education Initiatives, Social Events, Financial, Website, Guild Promotion.

Meeting Dates (Wednesdays): 10 February, 13 April, 15 June, 10 August, 12 October

Wine Show Meetings

Agenda: Marketing, Logistics, Sponsorship, IT, Judging, Financial, Governance

Meeting Dates (Wednesdays): 16 March, 11 May, 13 July, 14 September, 9 November

Visitors Welcome

Members are welcome to attend committee meetings as visitors. New ideas and suggestions for improvement are most welcome. If you would like to attend please contact the President or Secretary. The Committee meets at 8pm Eltham Living & Learning Centre.

External Wine Events of Interest

We have provided the opportunity in this section of the newsletter for members to be informed of any external upcoming wine related events which may be of interest. If you become aware of such an event, please pass on details to newsletter editor Luigi Battista (newsletter@amatuierwine.org.au). The event may be a local food/wine festival, retail wine promotion, wine show, retail shop wine event, special cellar door promotion, wine education opportunities.

UPCOMING EVENTS OF INTEREST

2016 Eltham Wine Show: Director's Update

47th ELTHAM WINE SHOW

Step right up Thoughtfully!

Entry forms are now available from our web site for the 2016 Eltham Wine Show.

PDF:-

http://amateurwine.org.au/images/EWS_EntryForm_Amateur_2016.pdf

MS Word:-

http://amateurwine.org.au/images/EWS_EntryForm_Amateur_2016.docx

Enter with Purpose

Take leaf from our best winemaker entrants, by being clear about maximising your chances of doing well.

Make sure that you are a contender for the following Awards:

- The Jo Ilian for 2016 by entering the BEST PINOT NOIR PREVIOUS VINTAGE
- The Bill Christophersen by entering a previous vintage Shiraz
- The Eltham WOTY by making sure your entries include a current vintage wine, a country wine, and a grape wine
- Maximising the WOTY score by entering more than the average of 5 bottles per entrant. This is a good strategy to maximise a WOTY score. Remember - The WOTY is determined by totalling the three top scoring wines in the show from any Eltham & District Amateur Winemakers Guild member, at least one wine of which must be a country wine, one a grape wine, and at least one of the three wines must be current vintage.

Like many of our most successful entrants, be thoughtful about what you enter.

No matter what you do, enter.

Enter with view to test how you're improved

- If you are new to winemaking then aim to make fault-free, stable wine: that will land you a score in the 15's to maybe a Bronze medal. A combination of at least sound fruit and sound winemaking practise incorporating cleanliness, minimising air contact after fermentation, sensible sulphite management and good bottling practices will get you most the way there.
- If you are confident with your basic winemaking technique and have stepped up to using good fruit, or understand how to make the best of the fruit you have then you are off to medal-mania! Well maybe you still need to be making sound judgement during every step of the winemaking process, reflect on what you have, tasting, correcting and finishing thoughtfully. If you know that you've captured true varietal character on appearance, nose and palate, and others concur with you during your trail tasting at Guild meetings, then you may indeed be on your way to medals; Bronze, maybe Silver.
- If you've done all of the above for a little while now, then it's time to **GO FOR GOLD!**
 - **Start by understanding** what you are trying to achieve.
 - **Study previous Show Results books** to understand what the judges are after for the style you intend to make.

- **Seek great fruit**, don't compromise that
- **Really understand the fruit that you have**, tasting and reflecting on what you have
- **Make all acid additions with purpose** and only if it is necessary. Whatever you do make the additions BEFORE ferment starts.
- Use the most appropriate yeast
- **Add fermentation nutrient thoughtfully** and reflect of the type of nutrient you will use (DAP, Vitamin B, organic supplements)
- **Manage caps thoughtfully** and in a manner appropriate to the style
- If you are making reds reflect how advanced techniques of cap and skins management (pump over, rack and return, heading down boards) may maximise your target flavour profile
- After you've achieved stability **taste, taste, taste**. Only fine and adjust with purpose and preferably a flavour profile in mind.
- **Seek opinion on flavour and problems early**, whilst you have time for adjustments to integrate
- Regularly bring your wine to Guild meetings for evaluation

Key dates are as follows:

ENTRY FORMS NOW AVAILABLE FOR DOWNLOADING FROM OUR WEBSITE

<i>IMPORTANT DATES FOR WINE MAKERS!</i>	
8 October 2016	Last date for receipt of entry form and fees.
24 October 2016	Labels mailed to winemakers.
5 November 2016	Last date for bottles to be delivered.
13 November 2016	Wine Show Public Tasting, Awards Presentation.



Eltham & District Winemakers Guild

Established 1969

Fellowship through home winemaking

Come and visit Australia's largest Amateur Wine Show

2016 Eltham Wine Show - Sunday 13 November (from 10:30AM to 2:30 PM)

-  Featuring over 600 wines available for tasting
-  Separate "boutique" Professional Class
-  Gold medal and major Award winning wines on tasting
-  Midday - Award Presentations
-  Artisan Cheese sales and samples
-  Artisan Olive Oil sales and samples
-  Entry \$15, Pensioners \$10, Discount for Veneto Club members & Family Groups
-  Tasting Glass FREE with each admittance
-  Souvenir Tasting Guide \$10

Workshops and Demonstrations



Bistro lunch available at Veneto Club - last booking 2:15 pm, bookings essential - (03) 9850 7111

**Venue : Veneto Sports and Entertainment Centre,
The Rialto Room, 191 Bulleen Road, Bulleen**

Cheers,
Gary Campanella, Mario Fantin
Joint Directors, Eltham Wine Show

Trophy hand-out at our March Monthly Meeting

Our president Mario Fantin gave out some of the perpetual trophies from the 2015 Wine Show to members who had truly deserved the accolade.

Note the guild policy is that -

“Currently financial members of the Guild are to be given the trophy to keep until the next wine show. The trophy to be kept in a safe and sound place and returned a month before the next show”

Two new trophies were added this year in honour of two original members and their names are: Keith Traeger and Andy Miezis

So we now have -

"The Keith Traeger Award for Best Grape Winemaker"

"The Andy Miezis Award for Best Female Winemaker"

Graham Scott – one of the founders and a veritable well of knowledge advises -

Keith was a long time member of the Guild and I remember many happy meetings at his house in Montmorency. He was treasurer for a number of years and had a leaning towards country wines although not a purist! When the rest of us had delusions of grandeur and built BIG THINGS he went for the useable and efficient. (Sort of fits the treasurer mode, doesn't it?) An absolute mad Hawthorn supporter, his archive footage of their games, made on VHS tape, are now part of Hawthorn's museum and history. No one else had that.

Andy Miezis was head of the Building Division of the Education Department which is how we met up. He was a flamboyant winemaker with an amazing gift of the gab and free approach to winemaking. I still have shuddering memories of his 'toss it in' attitude to the use of copper sulphate as a treatment for H₂S and the less we talk about his filtering techniques the better. He still made good wines, some silky reds come to mind, but we always worried about their provenance.

Wiggio Tips and Tricks

How to log into wiggio

<https://www.youtube.com/watch?v=ECDCU7OkmJo>

Cheers.

Mario Anders

Film Yeast or Wine Flowers

"Film Yeast" or "Wine Flowers"

The following article was found at <http://www.oardc.ohio-state.edu/grapeweb/vinevan/van0199.htm> and explains the basics of "Film Yeast" or "Wine Flowers" – the white filmy substance often found atop wine aging in both bottles and carboys.

WINEMAKERS, WATCH OUT FOR CANDIDA MYCODERMA by Todd Steiner

What is *Candida mycoderma*? *Candida* is the primary Genus of yeast that causes "Film Yeast" in our wines. Mycoderma is a general term for a mixed population of several different yeast, molds, and bacteria that contribute to film yeast. A term otherwise known as "wine flower" describes this aerobic yeast which gives a chalky fragile white film on the surface of wines. These species of *Candida* can utilize ethanol as a source of carbon and form a film or pellicle on the wine surface. They are strongly oxidative and lead to a decrease in ethanol content along with an increase in acetaldehyde concentration. This acetaldehyde content contributes to an objectionable oxidized flavor. Acetaldehyde is also an intermediate component of acetic acid formation by acetic acid bacteria.

It is essential to prevent film yeast from forming in your wines. Since *Candida* needs aerobic conditions to live, it is crucial to keep oxygen from attacking your wine. This is done by keeping your head space to a minimum. Transfer lines, pumps, and receiving tanks may be purged with an inert gas such as nitrogen before use. Also, by keeping your tanks and barrels filled to the top will prevent oxygen from attacking your wine.

A second important step in preventing film yeast from occurring is with the addition of sulfur dioxide. Special attention should be given to your concentrations of "free" sulfur dioxide. Under most conditions, maintaining 25 to 40 ppm of "free" sulfur dioxide will protect wines in storage from film yeast, bacteria and other microorganisms. By doing this you will be well on your way of producing a sound quality wine.

Cellar temperature is a third factor in helping to prevent film yeast formation. Temperatures above 12°C (54°F) are more favorable for film yeast formation. Therefore, keeping your wine storage temperatures below 12°C will be an important preventive measure. The cooler that you can store your wines, the more beneficial it will be toward producing a stable wine.

Literature Cited

Wine Humour and News

HUMOUR

How many of the world's problem are solved over many glasses of wine? Pity we can never remember the solutions!

NEWS

Interesting article submitted by Graham Scott.

Wine production controlled through new technology

The absence of absolute control over the grape-growing process has always been part of the charm of winemaking.

But now a new generation of sensor-driven viticulture tools is giving growers the ability to monitor and measure their vines like never before.

Remote sensors with the ability to detect everything from how much water a plant is storing to how much light is falling on the ripening grape are revealing valuable information about just how variable the biosphere of a single vineyard can be..... (Read on)

<http://networkedsociety.unimelb.edu.au/news/wine-production-controlled-through-new-technology>

Spreadable Beer

A Scottish craft brewery has developed "spreadable beer," a marmalade flavored with oak-aged pale ale.

To go with it, Innes&Gunn is also selling a marmalade-flavored pale ale.

Dougal Sharp, Innis & Gunn founder and master brewer, said: "Launching in this great city has provided us with an opportunity to do what we do best: push the boundaries of what's possible with beer through innovation and experimentation. (Read on)

<https://boingboing.net/2016/04/06/spreadable-beer.html>

International Night

Members of the Guild - the committee are inviting yourself, your partner, family and guests to the 2016 International Night.

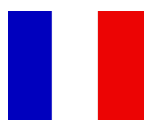
"Charcuterie Board"? Pronounced shahr-kyut-uh-ree is a French word that comes from char "flesh" and cuit "cooked." It refers to cooked, cured or smoked meats such as bacon, ham, sausage, terrines, rillettes, galantines, pâtés and dry-cured sausage. Charcuterie has been considered a French culinary art at least since the 15th century.

So as you may have guessed our international night will be FRENCH cuisine and we are holding the price the same as last year at \$50 per head.

Please email me with the number of places you wish to reserve for this fabulous event -

info@amateurwine.org.au

EDWG International Night - 21st May 2016



***You & your partner, your family and guests
are invited to the 2016 International Night***

***Our international night will be FRENCH cuisine and we are holding the price
the same as last year at \$50 per head.***

Menu:

Charcuterie Board with pate', pickled vegetables, chervice and pine mushrooms

Mains: Alternate meals to be confirmed

Dessert: Crepe' (filling to be confirmed)

Petit fours with coffee

On the table: Complimentary bottles French wine

Entertainment – be prepared to be entertained by our famous Guild Band

Prizes: Door prize and others

Gold Table: Featuring member's wines for sampling

***Please email me with the number of places you wish to reserve for this fabulous event -
info@amateurwine.org.au***

Proposed Guild Tour to Nagambie District Wineries

Some background information

Nagambie

Mitchelton Wines 470 Mitchelltown Rd Nagambie Ph. 5736 2225

www.mitchelton.com.au

- Cellar Door open 7 days/wk 10 am to 5 pm
- Restaurant open Wednesday to Sunday
- Ministry of Chocolate Factory and Cafe 7 days/wk 10 am to 4 pm
- chocolatecafe@mitchelton.com.au Ph. 5736 2222

Tahbilk 254 O'Neil's Rd, Tahbilk Ph. 1300 824 245

www.tahbilk.com.au

Tahbilk Cafe open weekends and Public Holidays 10 am to 4 pm

Tahbilk Eco Trails Daily 10 am to 5 pm

Heathcote

"The Bank" 129 High St Heathcote

Mitchelton Wines Cellar Door and Ministry of Chocolate Cafe

Open Friday, Saturday and Sunday 10 am to 5 pm.

thebank@mitchelton.com.au Ph. 5433 3283

Goulburn Explorer River Cruise

Winery cruise to Mitchelton and Tahbilk wineries, half or full day tours,

2 hour sunset tours, private charter . Maximum of 49 guests

Longleat Winery and Vazzoler Cheeses

105 Old Weir Rd, Murchison Ph. 5826 2294

<http://murchisonwines.com.au/the team/> open Sat & Sun 10 am to 5 pm

Situations Vacant

Position for Artisian Bottega.



Artisian Bottega are asking if any of the guild members might be interested working within our business to share their wine knowledge with our clients. The position could be flexible from casual 4-8 hrs / per day for 1 up to 5 days per week, assisting with this year's vintage to measure ph and baume in the Feb-April period.

Assuming the suitable candidate is keen and has the suitable skill set, Artisian Bottega can arrange for something more regular that includes sales, admin, social media postings, assisting and directing activities at our wine courses and even speak on topics of interest to the group. The position could lead to an extended part time or full time contract.

For further information, please contact Stefano Baggio on 0407 933 334

(The Artisan's Bottega... Our new branded store and web store coming in July 2015!)

Epping Store: 218 Cooper St, EPPING. VICTORIA. 3076. Tel: +61 3 9422 1711, Fax: +61 3 9422 1714

City Store: 317 Victoria St (Cnr Eades St), WEST MELBOURNE. VIC. 3003. Tel: +61 3 9328 1843, +61 3 8560 3640

Position for Home Make It.



Home Make It have more employment opportunities on a Casual basis and are looking for suitable candidates to work at the Reservoir Store.

Home Make It require the applicants to be able to competently and confidently provide wine analysis by both mouth feel and equipment. They should be able and confidently measure Ph and Baume, as well as find fault with wines and provide guidance to our customers. The applicants would also be required to sell the appropriate additives as required.

Ideally the applicant would have retail experience and a passion for homemade food and beverages, such as passata, salami, sausages, pasta preserves or homebrew.

If you are interested in applying, please send an email to lisab@thebeveragefoodgroup.com or call her on 0414 614 695.

Clayton Store

4/158 Wellington Road

Clayton VIC 3168

Phone: [\(03\) 9574 8222](tel:(03)95748222)

Fax: (03) 9574 8244

Reservoir Store

265 Spring Street

Reservoir VIC 3073

Phone: [\(03\) 9460 2777](tel:(03)94602777) Fax: (03) 9462 4171

Trading Barrel

Apologies if I left off anyone's sale advertisements. Please resend or let me know if you have any items for sales, providing details and photos and send them to newsletter@amateurwine.org.au

Jo Illian Awards – Forward Thinking

By Gary Campanella

Keep an eye on the Jo Illian Awards beyond this year and next year.

Start experimenting now with Mead Wines for the 2017 Jo Illian. Start your Cabernet Sauvignon now for the 2018 Jo Illian. High quality Cabernet Sauvignon fruit is becoming available very soon (check out the EDWG Fruit Report on our web site).

Yes Forward planning I see some of our best winemakers doing it.

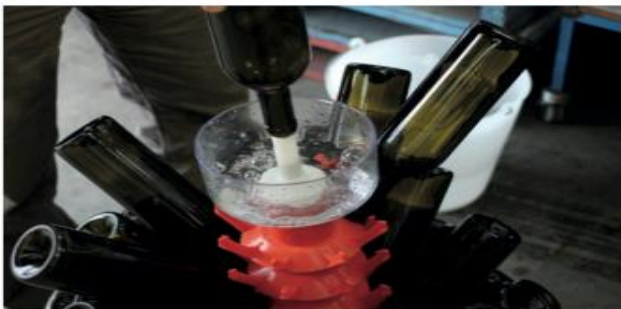
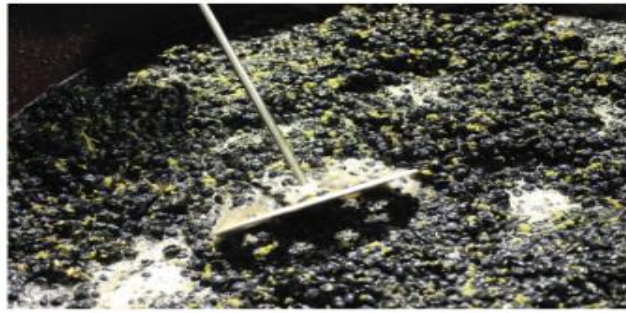
Show Year	Class	Winner
2019 (Country)	<i>Best Stone Fruit Wine (CST, Any vintage, Any Style, Includes CSP, Sparkling)</i>	TBA
2018 (Grape)	<i>Best Previous Vintage Cabernet Sauvignon (RCP, 2017 or earlier)</i>	TBA
2017 (Country)	<i>Best Mead Wine (CME)</i>	TBA
2016 (Grape)	Best Previous Pinot Noir (RPP, 2015 or earlier)	TBA
2015 (Country)	<i>Best Country Wine (excludes Hybrid, Sparkling, Liqueur)</i>	<i>Gary Campanella and Hamish Lucas</i>
2014 (Grape)	<i>Best Current Vintage Dry Grape White wine, Any non-sparkling style, Any Varietal</i>	<i>Danny Cappellani</i>
2013 (Grape)	<i>Best Previous Vintage Red Blend</i>	<i>Danny Cappellani</i>
2012 (Grape)	<i>Best Current Vintage Shiraz</i>	<i>Gary Campanella and Jid Cosma</i>
2011 (Country)	<i>Best Hybrid</i>	<i>Neil Johannesen</i>
2010 (Country)	<i>Best Herb, Grain, Flower, Veg</i>	<i>Mario and Jean Anders</i>
2009 (Grape)	<i>Best Current Vintage Rose'</i>	<i>Peter Belec</i>
2008 (Country)	<i>Best Sparkling County Wine</i>	<i>David Wood</i>
2007 (Grape)	<i>Best Current Vintage Sauvignon Blanc</i>	<i>NHE Johannesen</i>
2006 (Country)	<i>Best Berry or Current Wine</i>	<i>David Hart</i>
2005 (Country)	<i>Best Other Fruit Wine</i>	<i>Vinko Eterovic</i>
2004 (Grape)	<i>Best Shiraz</i>	<i>K. Furness, D. Markwell</i>
2003 (Country)	<i>Best Mead</i>	<i>Harry Gilham</i>
2002 (Grape)	<i>Best Riesling</i>	<i>Richard Skinner</i>
2001 (Country)	<i>Best Raspberry</i>	<i>Jacques Garnier</i>
2000 (Grape)	<i>Best Pinot Noir</i>	<i>Philip Hellard</i>

Sponsors Corner

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Community Bank® Branch



Your one-stop shop for all
winemaking equipment,
supplies and advice...



FIND US AT:

4/158 Wellington Road, Clayton VIC - Ph (03) 9574 8222
265 Spring Street, Reservoir VIC - Ph (03) 9460 2777

Shop Online: homemakeit.com.au

Email: info@homemakeit.com.au





Equipment to feed your passion

Address: 317 Victoria St, West Melbourne Vic 3003

Ph: 03 9328 1843



2/19 Macquarie Drive
Thomastown VIC 3074

Ph: 1300 360 353

Fax: 1300 360 356

Mobile: 0438 833 795

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Winemaking equipment hire – including motorised crusher / de-stemmer (750kg / hr), basket press, corker and more.

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Greensborough Home Brewing

29 Beewar Street Greensborough 3087 Greensborough

Tel: 9432 0283

Email: rewwithdave@greensboroughhomebrew.com.au



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